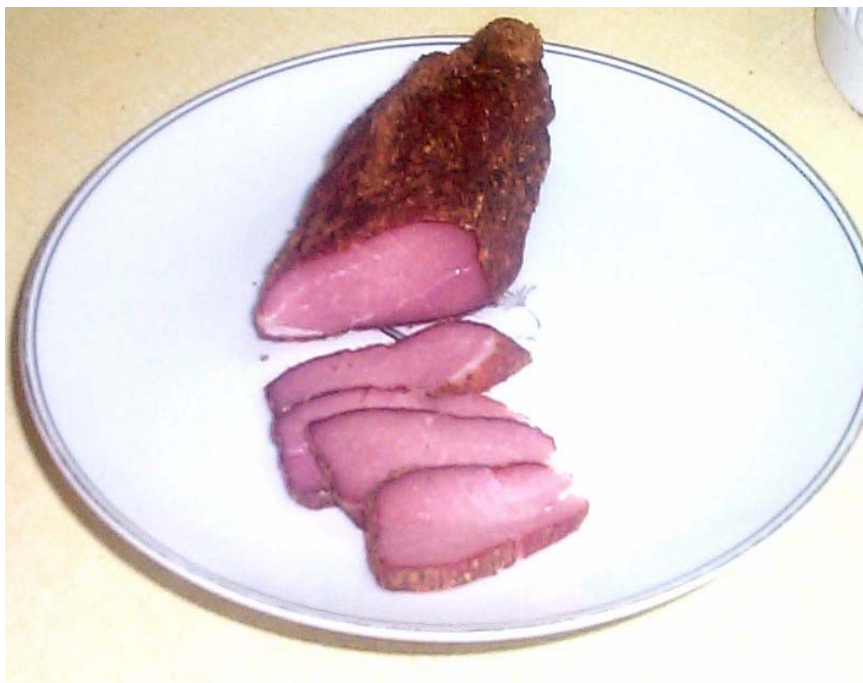


Tasso – Cajun-style Smoked Pork

U.S.	Ingredient	Metric
5 lb.	Pork shoulder	2270.0 g
7½ tsp.	Salt	53.0 g
1 Tbs.	Onion powder	25.0 g
2 Tbs.	Sugar, brown	22.0 g
1 Tbs.	Pepper, Black	15.0 g
1 Tbs.	Pepper, White	15.0 g
1 Tbs.	Garlic powder	10.0 g
1 tsp.	Cure #2	7.0 g
2 tsp.	Paprika	4.0 g
2 tsp.	Pepper, cayenne	4.0 g
¼ tsp.	Allspice	0.5 g

5 ¼ lb. ← Totals → 2.4 Kg

Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.



Raw Pork Strips



Cured Pork Strips



Smoked Tasso

Method:

1. Cut pork across the grain into 1½-inch thick strips and remove large pieces of fat.
2. Mix all remaining ingredients together and grind them to a powder in a spice or coffee grinder.
3. Dredge the pork strips through the spices, coating all sides.
4. Place the coated pork in a plastic Zip-Loc bag, and refrigerate for a least 12 hours; turn the bag over several times to mix and distribute any liquid that forms.
5. Remove the meat strips from bag and thread them on a bacon hanger or S-hooks.
6. Start smoker out at 120°F (48°C) ...no smoke... until the surface of the tasso is dry, then add smoking wood and apply a heavy smudge (pecan is traditional, but I used a mixture of almond and hickory).
7. Gradually raise temperature.....about 10°F (5½°C) every 30 minutes..... to 180°F (82°C) Hold at that temperature to an internal temperature of the tasso is at 152°F (67°C).
8. You can vacuum pack strips in small quantities with a Tilia or similar packer and keep for several months in the refrigerator.

Len Poli – Sonoma, California

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